



All Aboard!

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes and fresh baked croutons served with our Balsamic vinaigrette

Tuscany Bean Salad

Colourful melody of navy and black beans with barley and garden fresh peppers tossed in a sun-dried tomato pesto.

Summer Fresh Red Skin Potato Salad

Hearty red skin potato, fresh celery, crisp green onions, herbs and spices in a creamy Dijon mustard dressing.

Assorted Tasty Breads

Bakery fresh loaves, gourmet rolls, accompanied by a selection of Mediterranean dips and real whipped butter

Braised and Herbed Chicken Breast

A juicy and flavourful chicken breast rubbed with a blend of garden-fresh herbs, spices and a squeeze of lemon

Baked Rice Pilaf

Fluffy long grain rice, onions, celery and carrots, baked and finished with sweet baby peas

Garden Fresh Vegetables

A medley of baby carrots, broccoli and cauliflower lightly steamed and tossed with wild mushrooms and fresh garden herbs

Sweet Endings

A deliciously tempting selection of gourmet cakes, tortes, fresh-baked cookies and a bounty of seasonal fresh fruits

**Freshly brewed regular & decaffeinated coffee,
Orange pekoe & assorted herbal teas.**

\$ 26.95 per guest

Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice
2012